

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	DECK 5 MAIN GALLEY	33	0	No
RECEEDING GROUT WAS NOTED AROUND SOME OF THE DECK DRAINS.				
Completed by 1/16/04				
2	DECK 5 MAIN GALLEY	26	0	Yes
A SOILED DISHES WERE STORED AS CLEAN AT THE WAREWASH AREA.				
Corrected and relevant crew been re-instructed regards proper cleaning and checking procedures				
3	DECK 5 MAIN GALLEY- BAKERY	27	0	No
THE NONFOOD CONTACT AREAS OF THE BAKING OVEN WAS SOILED WITH FOOD DEBRIS.				
Corrected and relevant crew been re-instructed regards proper cleaning procedures				
4	DECK 5 MAIN GALLEY-HOT GALLEY	21	1	No
THE FRONT TEMPERATURE CONTROL PANEL OF THE DEEP FRYERS HAD NON-FOOD CONTACT SURFACES WITH CRACKS AND CREVICES WHICH MADE THE EQUIPMENT NOT EASILY CLEANABLE.				
Completed 1/13/04				
5	DECK 5 MAIN GALLEY - BAKERY	28	0	No
A BARRIER SHOULD BE PROVIDED ON THE DOUGH ROLLING MACHINE BETWEEN THE BELT AND THE MACHINE TO ENSURE THE SURFACE IS ALLOWED TO AIR DRY BETWEEN CLEANING AND TO PREVENT MOLD GROWTH.				
Removable stainless steel roller to fabricate on board. Complete by 1/20/04				
6	DECK 5 MAIN GALLEY - SOUP STATION	37	0	No
CONDENSATION WAS NOTED IN THE VENTILATION HOOD ABOVE THE KETTLES.				
Ventilation hood checked and operating properly.				
7	DECK 5 MAIN GALLEY BAKERY	26	0	Yes
A CONTAINER USED FOR STORAGE OF BAKING EQUIPMENT WAS SOILED SLIGHTLY WITH FOOD DEBRIS. THE CONTAINER WAS CHANGED IMMEDIATELY.				
Corrected and relevant crew been re-instructed regards proper cleaning and checking procedures				
8	DECK 5 MAIN GALLEY	22	0	No
THE THERMOMETER AT THE MANUAL POTWASH WAS 20° OUT OF CALIBRATION..				
Recalibrated – completed 1/14/04				
9	DECK 5 MAIN GALLEY	21	1	No
THE VENTILATION HOODS THROUGHOUT THE GALLEY HAD LOOSE AND PEELING SEALANT MAKING CLEANING DIFFICULT.				
Completed 1/15/04				
10	CREW GALLEY - HOT GALLEY	21	1	No
THE FRONT TEMPERATURE CONTROL PANEL OF THE DEEP FRYERS HAD NON-FOOD CONTACT SURFACES WITH CRACKS AND CREVICES WHICH MADE THE EQUIPMENT NOT EASILY CLEANABLE.				
Completed 1/13/04				
11	DECK 5 MAIN GALLEY	20	2	No
SEVERAL OR MORE METAL SHRIMP COCKTAIL DISHES HAD SURFACES THAT WERE PEELING WHICH COULD POTENTIALLY CONTAMINATE THE FOOD CONTENTS.				
All dishes have been checked and the number of damaged dishes replaced.				
13	LIDO	29	0	Yes
THE HOT WATER AT THE HAND WASH SINK WAS TOO HOT TO WASH HANDS IN.				
Completed 1/14/04. New check valve fitted				
14	LIDO	26	0	Yes
THE FRYER COILS WERE SOILED WITH CARBONIZED FOOD DEBRIS.				
Corrected and relevant crew been re-instructed regards proper cleaning procedures				

15 LIDO

36

0

No

THE STARBOARD LIDO CARVING STATION LIGHT FIXTURE DID NOT SHIELD THE BULB AND THE BULB WAS NOT PLASTIC COATED.

New light fixture ordered – Indent # TAL040024

16 LIDO DISHWASH

29

0

Yes

TWO TOTES OF SOILED DISHES WERE ON THE DECK IN FRONT OF THE HAND WASH STATION AT THE DIRTY END OF THE DISHWASH MACHINE. GLASSES OF LIQUID THAT THE STAFF USED TO DRINK FROM WERE PLACED IN THE HAND WASH SINK.

Corrected and relevant crew been re-instructed regards proper procedures

17 LIDO

20

2

No

ALL THE ICE MACHINES IN THE LIDO AREA HAD DRAINS THAT EXITED THROUGH THE ICE BINS. THE DRAINS WERE JOINED IN NUMEROUS AREAS WITH 45 DEGREE FITTINGS AND SLIMY DEBRIS WAS NOTED AROUND THESE FITTINGS. THE DRAIN WAS USED TO DRAIN WATER FROM THE CUBER TRAY.

Outside fittings were cleaned. Princess is reviewing the interior ice bin design with the supplier/manufacturer.

18 POTABLE WATER DISTRIBUTION

05

0

Yes

THE FAR POINT DISTRIBUTION HALOGEN ANALYZER READ 1.7 PPM CHLORINE. THE MANUAL TEST TAKEN BY THE INSPECTOR WITH A HACH TEST KIT READ 1.38 PPM (TWICE). THE ENGINEERS TEST KIT READ 1.5 PPM.

Completed 1/11/04. The far point monitor calibration is checked daily and recorded.

19 CHILD ACTIVITY CENTER

41

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No

THE DIAPER CHANGING AREA IN THE CHILD ACTIVITY CENTER IS UTILIZED ONLY BY PARENTS. THE HOUSEKEEPING STAFF ARE NOTIFIED TO SANITIZE THE CHANGING TABLE AFTER EACH USE. TO ASSURE THAT THE CHANGING TABLE IS SANITIZED BETWEEN USE, THE CHILD ACTIVITY STAFF SHOULD BE TRAINED AND PROVIDED THE CORRECT EQUIPMENT FOR SANITIZING THE CHANGING TABLE.

All staff involved have been briefed and instructed on the proper procedures. Equipment is provided and in place.

20 POOLS/SPAS

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1

No

ALL THE POOLS AND SPAS DID NOT HAVE SIGNS STATING; CHILDREN IN DIAPERS ARE NOT ALLOWED.

This item has been removed from the final report.

21 SPAS

10

1

No

THE WHIRLPOOLS DID NOT APPEAR TO HAVE ANTI-VORTEX DRAINS AND DOCUMENTATION STATING THE DRAINS WERE ANTI-VORTEX COULD NOT BE PROVIDED.

This item has been removed from the final report.

22 LIDO DECK 14

07

0

Yes

A BACKFLOW PREVENTION DEVICE COULD NOT BE LOCATED FOR THE WHIRLPOOL IN SUITE L301.

Completed 1/15/04. New backflow preventors fitted to both suites and a work order will be raised into maintenance system to record history and service procedures and intervals.

23 POOL/SPAS RECORDS

09

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Yes

ON 1/1/04 THE SPA BROMINE LEVEL WAS AT TWO PPM FOR MORE THAN 8 HOURS AND CORRECTIVE ACTIONS WERE NOT NOTED. THE HALOGENATION VALUE FOR THE POOLS AND SPAS WERE RECORDED AS HIGH OR LOW AND NOT THE CONCENTRATION IN PPM.

Completed 1/15/04

ECR watchkeepers to input details to electronic log, write actual figures. MEO to verify details and advise Bridge if required to net pools or spa.

24 SPAS

10

1

No

DOCUMENTATION THAT THE WHIRLPOOLS WERE SUPER CHLORINATED AT THE END OF THE DAY WAS NOT AVAILABLE. THE "CULLIGAN" EQUIPMENT AUTOMATICALLY SUPER CHLORINATES THE SPAS BUT THERE IS NO DOCUMENTATION OF THE EVENT.

This item was removed from the final report.

25 POTABLE WATER

08

1

No

THE BACKFLOW PREVENTION PROGRAM TESTING DID NOT LIST THE PRESSURE DIFFERENTIAL OF THE REDUCED PRESSURE ASSEMBLES. SOME OF THE BACKFLOW PREVENTERS HAD NOT BEEN TESTED/INSPECTED SINCE OCTOBER 2002.

Completed 1/15/04. AMOS records amended to bring missing items up to date and back in line with service intervals.

26 HAMBURGER GRILL

08

1

No

THE SODA CARBONATION UNIT DID NOT HAVE A VENTED BACKFLOW PREVENTION DEVICE. THIS IS A REPEAT VIOLATION FROM THE 07/20/2003 INSPECTION REPORT.

This item was removed from the final report.

27 CORRECTIVE ACTION STATEMENT

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: GRAND PRINCESS - (INSPECTION DATE 01/11/2004] .